

2014 Filipa Pato Bical "Post Quercus"

Rating	Release Price	Drink Date	Producer: Filipa Pato
90	\$18	2015 - 2019	From: Portugal , Beiras , Bairrada
Reviewed by	Issue Date	Source	Color: White
Mark Squires	28th Aug 2015	220, The Wine Advocate	Type: Table

The 2014 Bical "Post Quercus" was aged and fermented in clay amphorae. It comes in at just 11% alcohol. Said Filipa Pato, "Amphorae because they are made of clay – one of the soils of our region (barro means clay - Bairrada). This clay allows a gentle micro-oxygenation which helps this Bical a lot to express fully its minerality." Showing far better concentration than the FP Branco, also reviewed this issue, this is elegant in the mid-palate nonetheless. It feels particularly serious on the finish, where it shows grip and penetration. This is the first commercial vintage of this Branco. It looks like an immediate success. As the first vintage, of course, there is no track record. It seems to me that it can age—but Bical is not often seen as a monovarietal, let alone with this fermentation. So, let's exercise some caution and we will see where we are when we get there. The price references a 500ml bottle.

Sweetness: Dry

Type: Table

Variety: Bical